

BARBECUED BEEF SANDWICH (DICED BEEF)

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
346 cal	30 g	27 g	13 g	66 mg	456 mg	77 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,DICED,LEAN,RAW	30 lbs		
WATER	12-1/2 lbs	1 gal 2 qts	
ONIONS,FRESH,CHOPPED	1-3/4 lbs	1 qts 1 cup	2 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
TOMATO PASTE,CANNED	4-1/3 lbs	1 qts 3-1/2 cup	
CHILI POWDER,DARK,GROUND	1/2 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/8 tsp	
SUGAR,BROWN,PACKED	10-7/8 oz	2-1/8 cup	
VINEGAR,DISTILLED	8-1/3 oz	1 cup	
WORCESTERSHIRE SAUCE	4-1/4 oz	1/2 cup	
BUN,HAMBURGER	9-1/2 lbs	100 each	

Method

- 1 Cook beef cubes in a steam jacketed kettle or stock pot 15 minutes, uncovered, stirring constantly.
- 2 Add 1-1/2 gallon of water. Bring to a boil. Cover; reduce heat; simmer 1 hour or until tender.
- 3 Add beef broth, tomato paste, onions, peppers, brown sugar, vinegar, Worcestershire sauce, chili powder and black pepper. Bring to a boil. Cover; reduce heat; simmer 15 minutes stirring occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Ladle beef barbecue on the bottom half of the bun. Cover with top half of bun. CCP: Hold for service at 140 F. or higher.